

A guide from Proof Bread School

Learn at your own pace

Three steps from choosing a course to a loaf you are proud of.

Proof Bread School



Learn sourdough from fifteen years at the ovens

I started Proof Bread School after fifteen years at the ovens of a working bakery, watching home bakers struggle alone with flat loaves and lifeless starters. I wanted to put that bakery knowledge into written lessons you can keep open on the counter, and a free course to help with your first starter.



Taught by working bakers

Ailsa Barr and Tomasz Nowak teach every lesson themselves.



Ailsa Barr, founder and head baker, spent fifteen years at the ovens of a working bakery. She built Proof Bread School to pass on what she learned, loaf by loaf.

Tomasz Nowak, pastry baker, leads the lessons on enriched doughs, bringing the same close attention to crumb and flavour.



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Find the course that fits your bake

From your first starter to a crisp, scored loaf: courses in sourdough, starters, enriched doughs and shaping.



Our courses



Your first sourdough starter

Make a starter from flour and water in seven days, and keep it alive for years.

Free



Enriched doughs: brioche, buns and babka

Soft, rich doughs made with butter, eggs and sugar, and three bakes to master them.

£45.00



Sourdough from scratch

Your first real sourdough loaf, from mixing to the first slice, with every step explained.

£59.00



Baking taught plainly, step by step

Fifteen years of real baking

Learn from a baker with fifteen years at the ovens of a working bakery, not just a kitchen hobbyist.

Lessons made for the counter

Written step-by-step lessons you keep open beside your bowl, so you always know what comes next.

Start free, no pressure

Begin with our free course to start your first sourdough starter before you commit to anything.

Teachers who still bake

Taught by working bakers, including a pastry baker who leads the lessons on enriched doughs.



How it works

Learn at your own pace

1 **Choose your course**
Browse courses in sourdough

2 **Enrol online**
Join a course in a few clicks and get the written lessons straight away

3 **Learn at your own pace**
Work through each lesson in your own kitchen



Bake your best loaf yet

Browse our courses in sourdough, starters, enriched doughs and shaping, and start learning today.

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